

The board thinks it no more than reasonable and equitable that Nova Scotia and the other Atlantic provinces should have the same privileges in this regard as British Columbia.

To this plea the minister of marine replied that in the *modus vivendi* between the two countries Canada has been waiving certain of the rights she claimed under the treaty of 1818, and it was a question what effect further modifications and continuation of the *modus vivendi* would have in effectually preventing her from resuming the treaty. He further pointed out that the permission given to the Pacific Coast was temporary only, and that temporary advantages ought to be weighed at their value against fundamental rights.

The Canadian protestants seem to have the better of the argument and are putting up a vigorous fight, having asked all the fishing centers on that coast to join with them in protesting against the discrimination in favor of British Columbia, and seem to be meeting with such success, the Yarmouth board of trade having not only endorsed the suggestion of the Halifax board, but also gone it one better, by suggesting that the \$1.50 per ton for licenses required from American vessels for the privilege of buying bait, etc., be abolished.

It may eventually result that the courting by the Canadian authorities of the American fishermen on the Pacific may lead to our Atlantic brethren, who have been fighting for many years for such privileges as have been almost forced upon our fishermen, may get them without lifting a finger as the result of the fight being made by the eastern Canadians.

MAY RECEIPTS OF PACIFIC 'BUT

Prince Rupert Landings Were Larger Than at Seattle or Vancouver.

Arrivals of halibut on the Pacific coast during May as compiled by the Pacific Fisherman are as follows:

Halibut Fares of Seattle Vessels.	
Independent Schooners.	
	Lbs.
Wilson	13,000
M. Endresen	23,000
Ida N.	12,000
Republic	45,000
Senator	40,000
Idaho	35,000
Presho	18,000
Royal	12,000
Annie J. Larsen	16,000
Louise	10,000
Hannah	8,000
Atlantic	16,000
Madeline J.	10,000
Phoenix	12,000
San Jose	25,000
Malolo	27,000
Athena	35,000
Nellie	10,000

Kodiak	40,000
Sumner	20,000
Elsie	15,000
Panama	20,000
Olaf	7,000
Magnolia	12,000
Orient	65,000
La Paloma	45,000
Lister	15,000
Constitution	70,000
Polaris	30,000
Olympic	30,000
Dora H.	17,000
Alaska	70,000
Constance	45,000
Tom & Al	100,000
Mary	18,000
Uranus	15,000
Eleanora	12,000
Alfa	12,000
Lincoln	25,000
Lief E.	17,000
Theckla	27,000
Venus	20,000
Corona	25,000
Kongsvere	14,000
Liberty	50,000
Washington	30,000
Trio	12,000
Alvilda	10,000
Crescent	14,000
Seagull	4,000
Hi Gih	7,000
Sitka	35,000
America	10,000
Jupiter	7,000
Wilson	14,000
Pacific	14,000
Swiftsure	13,000
Seattle	60,000
Tordenskjold	20,000
Daisy	14,000
Pauline	12,000
Senator	60,000
Ida N.	14,000
Yakutat	35,000
Shamrock	15,000
Omaney	60,000
Alten	75,000
Tyee	50,000
Decker	10,000
Edison	10,000
Kodiak	65,000
Johanna	10,000
Gjoa	26,000
Peer Gynt	7,000
Pioneer	50,000
Seymour	20,000
Hannah	9,000
Presho	8,000
Phoenix	10,000
San Jose	50,000
Royal	12,000
Malolo	45,000
Olaf	7,000
Panama	45,000
Alice B.	5,000
Orient	80,000
Nellie	5,000
Atlantic	30,000
M. Endresen	65,000
Elsie	7,000
Madeline J.	7,000
LaPaloma	40,000
A. J. Larsen	20,000
Eleanora	10,000
Sumner	50,000
Lister	17,000
Washington	50,000
Kongsvere	18,000
Louise	15,000
Dora H.	17,000
Uranus	15,000
Alvilda	6,000
Tom and Al	23,000
Alaska	70,000
Magnolia	25,000
Lincoln	23,000
Corona	20,000
Mary	5,000
Liberty	70,000

Omaney	70,000
Constitution	60,000
Athena	75,000
Venus	17,000
Peer Gynt	10,000
America	17,000
Crescent	8,000
Olympic	55,000
Theckla	7,000
Wilson	15,000
Johanna	10,000
Alfa	8,000
Sea Gull	3,000
Lief E.	3,000
Pauline	9,000
Swiftsure	10,000
Royal	11,000
Hannah	8,000
Constance	75,000
Yakutat	70,000
Pacific	12,000

Total 3,420,000

Company Vessels.

Chicago	5,000
Starr	130,000
Chicago	300,000
San Juan	160,000
Scandia	60,000
Zapora	220,000
Chicago	70,000
Starr	80,000
Comet	80,000

Total 1,105,000

Halibut Landed at Seattle by Regular

Steamers.

	Boxes
Humboldt	41
Dolphin	29

Total 70

*Boxes contain about 450 pounds of halibut.

Halibut Arrivals at Vancouver, B. C.

Tom & Al	800,000
Pescawha	35,000
New England	90,000
Iskum	10,000
Knickerbocker	35,000
Celestial Empire	110,000
Emma H.	20,000
Pescawha	25,000
New England	10,000
Carlotta G. Cox	45,000
Republic	110,000
Omaney	70,000
Alten	80,000
Trapp	25,000
Pescawha	50,000
New England	50,000
Celestial Empire	120,000
Flaminga	10,000
Iskum	15,000
Alten	100,000
Republic	70,000
Pescawha	50,000
Carlotta G. Cox	35,000
Emma H.	30,000
Manhattan	170,000
Pescawha	35,000
Jessie	22,000

Total 1,502,000

Halibut Arrivals at Prince Rupert, B. C.

Mira	10,000
Andrew Kelly	40,000
Borealis	30,000
Alameda	10,000
Cora	10,000
Chief Skugaid	45,000
Zibassa	50,000
Helgeland	30,000
Agnes	10,000
Tuladi	6,000
Zorra	10,000
Aurora	12,000
Progress	65,000

Rainer	8,000
Roald Amundsen	10,000
North Pole	8,000
Borealis	40,000
Grier Starratt	25,000
Chief Skugaid	8,000
James Carruthers	100,000
Mars	14,000
Rolfe	10,000
Thelma	18,000
Samson	15,000
Morengin	1,000
W. R. Lord	20,000
Borealis	50,000
Tuladi	15,000
Stranger	10,000
George E. Foster	90,000
Pandora	15,000
Vesta	22,000
Aurora	10,000
Grier Starratt	12,000
Zibassa	45,000
Roald Amundsen	12,000
Perel	12,000
Andrew Kelly	100,000
Helgeland	45,000
Agnes	8,000
Zorra	15,000
Alameda	15,000
Northern	12,000

Total 1,123,000

Halibut Arrivals at Steveston, B. C.

Roman	40,000
Roman	106,000
Onward Ho	70,000

Total 216,000

Halibut Arrivals at Victoria, B. C.

Jessie	15,000
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WYLDE'S CREW SHARE IS \$11

Sch. Stilletto, Capt. Lyman Wylde, stocked \$5600 and the crew shared \$119.70 clear on the recent Cape North fresh and salt shacking trip.

Sch. Somerville, Capt. Felix Horn, stocked \$4586.60 and the crew shared \$105 on the recent Cape North shacking trip.

Sch. Laverna, Capt. John McLean, on her Gulf halibuting trip stocked \$4000 and the crew shared \$80.

Sch. Flora L. Oliver, Capt. M. Alve, stocked \$3508 and the crew shared \$100 on the recent fresh and salt trip.

Sch. Gladys and Nellie, Capt. James Dwyer, five days out on her recent haddocking trip, stocked \$1040 for which each of the crew cleared \$23.

FINED UNDER N. F. BAIT ACT

Says the St. John's, N. F., Herald, June 8:

"Capt. Wadding of the American Atlanta, was before the Magistrate at Bonne Bay for violation of the Bait Act. He pleaded guilty and was fined \$75 and costs.

"Peter Hann of Norris Point, convicted of violating the Bait Act selling herring to the Atlanta, but owing to his circumstances was let off on paying costs."

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CAPT. SPINNEY HAS FINE FARE

Noted Hustler Only Three Weeks Gone—Fog Bothers Shore Fleet.

With 2000 pounds of fresh halibut, and 80,000 pounds fresh fish, sch. John Hays Hammond, Capt. Lemuel Spinney, arrived home from a three weeks trip on the Western Bank yesterday. Capt. Spinney sold his halibut fare to the New England Fish Company this morning and took out at the company's local wharf.

Another nice trip from Cape North is that of sch. Sylvania, Capt. Jeffery Thomas, here today with 110,000 pounds fresh cod and 90,000 pounds salt cod, which will be taken by the Sylvanus Smith & Company, her owners.

Other fares are schs. Ramona from Ingonish, C. B., with a cargo of salt fish for the Gorton-Pew Fisheries Company and sch. Marguerite Haskins from Boston with 15 barrels salt mackerel.

The small seiners took some pollock yesterday, but no herring was landed. The boats report lots of herring schooling off Boone Island, but the fish are extremely wild. The change of weather and fog has interfered with operations today, but as soon as there is a clearing, the fleet will get underway again.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. John Hays Hammond, Western Banks, 22,000 lbs. fresh halibut, 80,000 lbs. fresh fish.

Sch. Marguerite Haskins, via Boston, 15 bbls. salt mackerel.

Sch. Manomet, via Boston.

Sch. Sylvania, Cape North, 90,000 lbs. salt cod, 110,000 lbs. fresh cod.

Sch. Ethel, seining, 12,000 lbs. fresh pollock.

Sch. Ramona, Ingonish, C. B., 150,000 lbs. salt cod, 80,000 lbs. salt haddock, 575 gallons cod oil.

Sch. Rose Dorothea, via Boston.

Sch. Mary DeCosta, via Boston.

Sch. Buema, via Boston.

Vessels Sailed

Sch. Rob Roy, seining.

Sch. Rose Dorothea, haddocking.

Sch. Mary DeCosta, haddocking.

Sch. W. H. Moody, drifting.

Sch. Ella M. Doughty, Canso.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$4.25 per cwt.; medium, \$3.75; snappers, \$2.75.

Georges halibut codfish, large, \$4; medium, \$3.50.

Drift codfish, large, \$4; medium, \$3.50.

Cape North codfish, large, \$3.50; medium, \$3.25.

Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.

Hake, \$1.50.

Haddock, \$1.75.

Pollock, \$1.75.

Pitched halibut, 6c per lb.

Cape Shore mackerel, \$8 per bbl.

Fresh Fish.

Splitting prices:

Haddock, \$1 per cwt.

Western cod, large, \$2; medium, \$1.80; snappers, 75c.

Eastern cod, large, \$1.90; medium, \$1.50; snappers, 75c.

Drift codfish, large, \$2; medium, \$1.60.

All codfish, not gilled, 10c per 100 pounds less than above.

Peak cod, \$1.80 for large; medium, \$1.40.

Hake, \$1.

Cusk, large, \$1.40; medium, \$1; snappers, 50c.

Shore pollock, round, 90c; dressed, \$1.

Fresh halibut, 8c per lb. for white, 6c for small gray, 4c for large gray and chicken.

Halibut Sale.

The fresh halibut fare of sch. John Hays Hammond sold to the New England Fish Company this morning at eight cents a pound for white, six cents for small gray, and four cents for large gray and chicken.

SMALL FARES RULE AT BOSTON

Three Fresh Drifters Among Fleet of Eight Arrivals— Prices Low.

Boston arrivals this morning numbered eight crafts, mostly all with small trips. Three of the fresh drifters were in, they being schs. Alice with 20,000 pounds; Tacoma, 35,000 pounds; Etta Mildred, 21,000 pounds.

Others arriving were schs. Arbitrator, Mathew S. Greer, Harriett, Washakie and Viking.

Wholesale dealers prices were \$1.50 to \$2 a hundred for haddock, \$4 to \$4.25 for large and \$1.75 to \$2 for market cod, \$1.50 to \$3 for hake, \$1 for pollock.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

ARRIVALS AT BOSTON FISH PIER

Sch. Arbitrator, 15,000 haddock, 5500 cod, 7000 hake.

Sch. Matthew S. Greer, 14,000 haddock, 17,000 cod, 4500 pollock.

Sch. Harriett, 8000 haddock, 9000 cod.

Sch. Washakie, 6000 haddock, 8000 cod.

Sch. Etta Mildred, 1500 haddock, 20,000 cod.

Sch. Viking, 13,000 haddock, 2000 cod.

Sch. Tacoma, 3000 haddock, 27,000 cod.

Sch. Alice, 1200 haddock, 20,000 cod, 4500 pollock.

Sch. Monarch, 12,000 fresh mixed mackerel, 30 bbls. salt mackerel.

Haddock, \$1.50 to \$2 per cwt.; large cod, \$4 to \$4.25; market cod, \$1.75 to \$2; hake, \$1.50 to \$3; pollock, \$1.

TINKER TRIPS AT NEWPORT TODAY

Point Judith Traps Also Took 200 Barrels—Mixed Fish Landed at Nantucket—Lots of Fish Still on Cape Shore.

Tinker mackerel have struck in to the southward, the first catches of any size at all being made by the porgy boats and traps yesterday off Newport. The Point Judith traps took 200 barrels, while three of the steamers were in with 134 barrels.

The latter are as follows:

Steamer Bonita, 8 barrels fresh tinkers.

Steamer Leander Wilcox, 86 barrels fresh tinkers.

Steamer Roland Wilcox, 40 barrels tinkers.

This morning, a shipment of tinkers was received at Boston from Newport. The price quoted was \$10 a barrel.

Nantucket Arrivals.

A dispatch to the Times this morning from Nantucket announces the following arrivals:

Steamer Eugene Price, 18 barrels mixed mackerel.

Steamer Philomena, 14 barrels mixed mackerel.

The fish were taken at Great Point, the dispatch adds.

Porto Rico Fish Market.

San Juan, Porto Rico, June 2.—

Since our last correspondence of the 11th ult. we report the following arrivals of fishstuffs, viz:

At San Juan.—Str. Carolina, 74 tcs. cod, 10 tcs. pollock, 6 tcs. fish; str. Grayson, 65 tcs. cod, 25 bbls. mackerel, 40 bxs. salmon.

At Ponce.—Str. Grayson, 85 tcs. codfish.

At Mayaguez.—Str. Carolina, 20 tcs. codfish; str. Grayson, 25 tcs. cod, 15 tcs. fish.

At Aguadilla.—Str. Grayson, 50 bxs. codfish, 20 tcs. fish.

Codfish.—Quantities due this week both by steamers and sailers are estimated at some 1500 casks, which will more than fill our rather stagnant market. The inferior quality of most of these parcels of old catch fish make, on the other hand, our buyers overcautious. We quote small to large at from \$28 to \$29 per cask, on usual basis net ex wharf.

Pollock and haddock.—The demand continues good and there is no change in our previous quotations of \$24 to \$24.25 per drum net ex wharf.—S. Ramirez & Co.

Cape Shore Fare at Boston.

Yesterday afternoon, sch. Monarch, Capt. John Seavy, arrived at Boston from Cape Shore with a second fare, hauling for 12,000 mixed fresh mackerel and 30 barrels salt mackerel.

Salt Mackerel Sales.

Sch. Marguerite Haskins arrived from Boston yesterday with a salt fare of mackerel, which sold to the W. H. Jordan & Company, her owners, at the market figure.

The sale mackerel fare of sch. Manomet, consisting of about 120 barrels, sold to L. A. Treat & Company of Boston, at \$3.75 a hundred weight.

Saw Lot of Fish Off Sambro.

Capt. Cameron reports large rafts of fish off Sambro and all along the shore. The fish were large and good quality for this time of year. Sch. Arthur James and Monarch were on the ground at the time and both took fish the former salting hers.

Good Stock.

Sch. Rob Roy, Capt. Lemuel Firth of the Gorton-Pew Fisheries Company, fleet of seiners, stocked \$2707.64 and the crew shared \$61.04 on the second Cape Shore trip.

Sounds Good.

Well, well, if Cape Shore mackerel hasn't been heard from—yes, and with a vengeance. 'Tis an opportune time. If ever good and shapely Cape Shores were in urgent demand it is right now. Most of the Norway mackerel is in the hands of one holder, which seems hardly fair in this day of opened avenues of competition. Let it be hoped that Cape Shores will be a market regulator for mackerel, which is gradually becoming firmer in tone.—Fishing Gazette.

Garnish Arrivals.

The following schooners have arrived at Garnish, N. F., from the Gulf, according to a message received by the Deputy Minister of Customs this morning:

Verbena 120 qtls.
Annie Cluett 320 qtls.
Margaret Bartlett 250 qtls.
Nelle 190 qtls.

—St. John's, N. F. Herald, June 10.

The European War Offers A Great Chance to Develop the U. S. Fish Trade Abroad

By Hugh M. Smith, U. S. Commissioner of Fisheries.

Following is a corrected interview in the Sunday edition of the Washington Star, with Dr. Hugh M. Smith, United States Commissioner of Fisheries, who thinks that the United States has an extraordinary opportunity to develop abroad a trade in fishes of kinds not utilized for food in the United States:

The people of Europe in time of peace eat tremendous quantities of fish. It takes the place of meat in the diet of millions who cannot afford often to buy the latter. The bulk of the fish supply comes from the North sea, but the fishing industry in those waters has practically come to a stop, owing to the war, and whole populations are experiencing a fish famine in consequence.

Here is a great opportunity for ourselves. We have an enormous surplus of fish readily available which we would like to export, helping to feed the people of Europe and incidentally obtaining a large profit. In particular I would speak of a number of species of fishes, vastly abundant, of which we make little or no use and which are highly esteemed for food purposes abroad.

North Sea Is Europe's Fish Pond.

The North sea is the great fishpond of Europe. It is one of the richest food producing areas in the world and of herring, which is its most important crop, it yields annually over 500,000 tons. Fresh salted and smoked herring from the North sea are sold and consumed all over the continent, including Germany, Austria and eastern and southern Europe.

This year the herring crop of the North sea will be only a small fraction of what it is ordinarily. There will be in Europe a great and long-continued famine of herring. But here is a chance for us, for in the Pacific, especially in Alaska, we have available

an inexhaustible supply of herring, as yet untouched for food purposes.

The Alaskan herring is as fine a fish as the European species, but up to the present time has been utilized only for oil and fertilizer and in a small way a bait for halibut. There has been no demand for it in the market because other food fishes are plentiful and have long been in fashion.

After the outbreak of the war Norway, which is one of the great herring producing countries, catching them in the North sea and in waters further north, happened by a lucky chance to have a large supply of fish, already cured, on hand. The whole of it was shipped to Germany and sold at an advanced price to the great profit of the dealers. The latter feared lest this might involve serious risk to themselves, but the government overcame their hesitation by guaranteeing the safety of the cargoes.

Herring in the North sea are caught largely in drifting gill nets and in trawl nets. The use of the latter has modified to a remarkable extent the recent development of the industry. The trawl net, or "otter trawl," is a huge net dragged over the bottom, its mouth being kept agape by boards that tend to flare outward as the contrivance is pulled along. When it is considered that the mouth of such a net may be as much as 100 or 120 feet wide one realizes that a whole school of fish might be taken in at a gulp.

The press dispatches from Europe contain almost daily references to the part being played by trawlers and drifters in the war or to the loss of such vessels, whose owners have been willing to run the risk of operating them because of the high premium on all kinds of fish. Many steamers and an immense number of sailing vessels are engaged in the herring gill net fishery, while the otter trawl vessels

are almost always steamers.

One of the strange and unexpected developments of the North sea fisheries is that a bottom fishing apparatus should be so extensively employed in the capture of herring, which is not a bottom fish. The explanation seems to be that the nets while being lowered or drawn in pass through the dense herring shoals. At times also, especially at the spawning season, herring do resort to the bottom and may thus be taken with an appliance that is particularly adapted for sole, flounder, halibut, haddock and other typical bottom fish.

It is only a question of time when our Alaska herring, prepared after Scotch and Norwegian methods, will largely take the place in our own country of the herring we now import. Meanwhile, and especially under present circumstances, the opportunity invites us to pack our herring for the foreign market. They are wanted over there by the millions of barrels and at prices which should be highly remunerative to fishermen and dealers on this side of the water.

To meet the requirements of the fish-eating countries of Europe our herring should be prepared in accordance with certain methods, which involve no special difficulties. The processes used in fact, are very simple. The so-called kippered herring is split, gutted, salted and smoked. The white-cured herring is gutted through the gill opening and heavily salted. The red herring is heavily salted, smoked long enough to give it a rich color and shipped chiefly to Italy, Greece and other countries in the region of the Mediterranean.

Chance for Silver Hake.

Another of our fishes that is to a great extent unused is the silver hake, or whiting. It frequents in innumerable shoals the waters along the coast of New England, sometimes actually blocking the fish traps. Many years ago the bureau of fisheries tried to create a demand for this fish in the United States. We bought large quantities of whittings in the market, had them prepared and distributed them gratis to the trade. The experiment was only partly successful, but it set some of the fish dealers to thinking. As a result, there is at the present time some demand for the silver hake, and the trade is slowly increasing.

The silver hake is nearly related to the whiting of the North sea, which

is very highly esteemed as a food fish in countries adjacent to those waters. Prepared for the market like the cod, it furnishes an acceptable substitute for the latter.

Flounders are among the best of food fishes, and in Europe are in great demand. Fried in crumbs, they are served in our most expensive restaurants under the title of file of sole. In Massachusetts waters they are found in such enormous numbers that the supply may fairly be termed unlimited. They are obtainable in such quantities and so easily that dealers could afford to export them for little more than the cost of barrels and salt.

Salted in bulk, they could be sold in Europe far cheaper than Scotch herring, and at a large profit. Prime herring were worth from \$8 to \$10 a barrel in Europe before the war; today the price is double that.

Off the coast of New York and New Jersey, on the edge of the continental plateau, there is a large area of sea bottom which, though fairly swarming with valuable finny species, is not fished at all. Its annual crop, which might supply a large part of our population with as much fish of certain kinds as it wants, is allowed to go to waste.

Ordinary methods of capture cannot be successfully used for most of these bottom fishes—especially several species of flat fishes, whose mouths are too small and weak to take or hold a hook. Among them is the so-called hound-sole, which gets its name from the fact that its shape resembles the tongue of a dog. The output of this wonderful food-producing area could easily be made available by the use of otter trawls.

Menhaden Are Toothsome.

We are not accustomed in this country to think of the menhaden as a food fish, though it is utilized in immense quantities as a fertilizer. Nevertheless when fresh it is very toothsome—almost equal, in fact, to the shad. Salted down, it furnishes an excellent substitute for herring.

As every one knows, it is a vastly numerous species, traveling about in schools numbering hundreds of millions. Being oily, it would have to be cured quickly, before the oil had time to turn rancid. All this is said with due respect to the Maryland court which recently decided that the menhaden is not a food fish.

Another of our unused fishes, obtainable in unlimited numbers, is the

dogfish, which is the smallest of the sharks. It is a frightful nuisance to fishermen, stealing the bait and fish from trawl lines, eating the helpless food fishes caught in the gill nets and chewing the nets to pieces. In New England waters alone it causes a loss of many thousands of dollars annually. To exterminate it or even to reduce its numbers materially seems impossible, and the only way to deal with it is to turn it to useful account by eating it.

Dogfishes weigh from five to fifteen pounds. They get their name from their habit of traveling in large schools or packs, like dogs or wolves. Unfortunately there is in this country a strong prejudice against the dogfish; but in Europe it is always in demand. In England last year 7,000,000 pounds of it were sold at a much higher price than our fishermen got for many of our staple food fishes.

Its flesh is exceptionally nutritious and has the advantage of being free from bones. Our fishermen, catching dogfishes incidentally as they do, could afford to sell them for a cent a pound.

That reminds me to say that there is a great opportunity for American canners to put up for export the fishes which, while in demand abroad, are not used here. Among the species available for this purpose is the dogfish. In Germany not long ago I found dogfish canned in jelly, and the label read, "Formerly known as eels in jelly." The dogfish is very slender in form and, cut into short lengths, resembles a big eel when packed in the manner described.

Yet another fish available for sport, inasmuch as the supply is often in great excess of the demand, is the sea mullet. It is one of the most delicious food fishes and exceedingly abundant in the waters of the south Atlantic and gulf states, especially in North Carolina and Florida. Prepared like the herring of the North sea and packed in barrels, it should find a ready sale anywhere on the continent of Europe.

Hundreds of Unutilized Sepcies.

Catfishes are often a waste product in southern waters. There are a number of species, some native to fresh water and others to brackish or salt water. The sea catfishes, which are not exclusively marine, are very abundant and scarcely used at all. They are found all the way from the Carolinas to Mexico, weighing from three to twelve pounds, and may be caught

with hook and line, in seines and traps or by various other means.

There are literally hundreds of unutilized species of food fishes along our southern and northwestern coasts and in Alaska. Most of them would find a market in Europe if salted, canned or otherwise suitably prepared. Even after the war is over there will be a fish famine in Europe for a long time, and anything in the way of fish that seems attractive and edible will go off like hotcakes. Whatever difficulties may now stand in the way, our opportunity to build up a foreign trade in the fishes not used at home will be such as has never existed hitherto and may never come again.

The Secretary of Commerce is greatly interested in the extension of our foreign trade in fishery products, and is encouraging practical inquiries and experiments looking to an increased utilization of our neglected resources for this purpose as well as for home consumption. The bureau of foreign and domestic commerce is taking the matter up, and is trying to interest fish curers and jobbers all over this country in the possibilities of developing such a trade. In the meanwhile our consular officers and commercial agents abroad are making a study of the European markets for fish products, with a view to putting our fishermen and dealers in touch with foreign buyers.

At present our only important export fish is the salmon, of which some 60,000,000 pounds were shipped to Europe last year. It may sound unreasonable, but I venture to predict that this product of our Pacific waters will at a future day be rivaled, in our trade with Europe, by the Alaskan herring.

Along parts of our south Atlantic coast there are river herrings, not always utilized wisely or to adequate extent, of which many millions of pounds annually, prepared Scotch methods might be packed for the foreign market.

The North sea and its tributaries normally produce upward of millions of tons of food fishes per annum of them were loaded on truckloads to a truckload, and with lowance of thirty feet to the this quantity would furnish a for a procession of trucks ex all the way from New York New Orleans and thence to San cisco. And three-fifths of the would be herring.

Herring Is World's Most Valuable Fish

The herring is the world's most valuable fish. Its spawning and feeding grounds in the North sea have determined the location of cities, and there is an old saying that the foundations of Amsterdam were laid upon herring bones. The greatness of Holland as a sea power in earlier days was attributed largely to the herring, her navy being manned by herring fishermen.

On the coast of Maine, herring fishery is of great importance, the principal method of capture being the brush weir—an aboriginal contrivance composed of strong stakes with tree branches woven between them horizontally. Into such a weir the herring wander, to be fished out at low tide with seines and huge dip nets. A single weir may take thousands of hogsheds of herring in a season. The small ones are canned as sardines, while the larger ones are mostly smoked.

Some years ago I estimated that 11,000,000,000 herring were captured in one season in the waters of the world, but so numerous are they and so prolific that their multitudes remain undiminished. Prof. Thomas H. Huxley, who made a study of the subject with a view to ascertaining whether there was likely to be any diminution of the herring crop through overfishing, expressed his conclusion by saying:

"Man is but one of a vast co-operative society of herring catchers and the larger share he takes the less there is for the rest of the company. If man took none the other shareholders (meaning the fishes, marine animals and birds that prey upon the herring) would have a larger dividend and would thrive and multiply in proportion, but it would come to pretty much the same thing to the herrings."

FISHING STEAMER AGROUND.

Endion on Castle Island in Dense Fog, Floated—Is Leaking Badly.

The fishing steamer Endion, owned by Frank R. Neal, a Boston fish dealer, ran aground on Castle Island, Boston harbor, in the dense fog during Tuesday night, and was floated off Wednesday noon on the incoming tide with the aid of a tug. She was found to be leaking badly, and it is probable that her hull was punctured or her seams opened. She is now tied up at the Fish Pier.

Mr. Neal, the owner, uses the steamer to transport fish between Provincetown and Boston. She is about 70 feet long, and formerly was used as a steam yacht.

Placentia Boats Doing Well.

The St. John's, N. F., Herald of June 8, says:

Persons in the city from Placentia inform us that there has seldom been a better sign of fish on the Cape St. Mary's grounds at this time of year, and all the Placentia boats are doing well. It is thought that with plenty of bait, all would secure good trips.

Port aux Basques Weather.

Port aux Basques weather report today: Temperature, 44, cloudy; wind east, 32.28 miles.

Fishing Fleet Movements.

Sch. Frances P. Mesquita was at Canso, N. S., Monday and cleared.

Loading Herring.

The sch. John R. Bradley arrived at Woods Island last week to load barrel-herring for the Gorton-Pew Company.—Pestern Star.